



St Aidan W I N E S

LIGHT BITES

- HOUSE BAKED BREAD** Preston Valley EVOO + Dukkah Vegan \$4.5pp
- ST AIDAN ANTIPASTO** Cured Meats | Cheeses | Pickles | Preserves | Crackers \$35
- CHEESE PLATTER FOR 2** *Ask our wait staff for today's selection* \$32
Three Local Cheeses | Olives | Preserves | Fresh & Dried Fruits | Crackers

ENTREE

- CONFIT DUCK RILLETTE** Beets | Pickles | Leafy Greens | Crostini *DF/GF option* \$22
Suggested Wine: SBS or Tempranillo
- GARDEN BEETROOT AND MUSHROOM TART** \$20
Garden Herbs | Chardonnay Vinaigrette Vegan
Suggested Wine: Chardonnay 15 or Merlot
- MISO CURED VENISON** Roasted White Chocolate | Cabernet Merlot Jus *GF* \$24
Suggested Wine: "Sybil" Unwooded Chardonnay or Cabernet Merlot

MAIN

- DBC "PITCH BLACK ANGUS" STICKY BEEF SHORT RIB** \$35
Charred Sweet Corn Salsa | Coriander | Seasonal Vegetables *DF/GF*
Suggested Wine: Chardonnay 15 or Cabernet Merlot
- DBC "TIMBER HILL" PORK FILLET** \$38
Freekeh Risotto | Root Vegetables | Pear and Roquette Salad
Suggested Wine: Chardonnay 18 or Cabernet Sauvignon
- PAN SEARED FISH of the DAY** \$36
Green Beans | Caper Vinaigrette | Roasted Eggplant *DF/GF*
Suggested Wine: Sparkling Chardonnay or Tempranillo
- GARDEN PUMPKIN GNOCCHI** \$32
Blistered Cherry Tomatoes | Basil Pesto | Pecorino *Vegetarian*
Suggested Wine: "Kay" Rosé or Merlot

Try our TRUST THE CHEF Menu - 3 courses plus side and sample of matching wines. (* Full table participation required. Please inform of any dietary requirements) \$70

SIDES

- ROAST BEETROOT AND PUMPKIN SALAD** Hazelnuts | Honey Mustard *DF/GF* \$15
- CONFIT BABY POTATOES** Spiced Labne | Garden Chives *GF* \$12
- FATTOUSH SALAD** Cos lettuce | tomato | cucumber | fresh herbs | crostini *DF* \$10
- MARYS GARDEN SALAD** leafy garden greens | crisp prosciutto chardonnay vinaigrette \$10





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DESSERT

try us with a glass of "Cassie" Moscato or "Zena" Liqueur Muscat

FLORENTINE GF or BISCOTTI	\$5
COCONUT & LAVENDER PANNA COTTA Pistachio Crumb Stone Fruit GF (vegan)	\$16
ZENA MUSCAT & DATE STEAMED PUDDING Citrus Anglaise Muscat Syrup	\$16
POACHED NASHI PEAR Crème Patissiere Smoked Almonds GF	\$16
SORBET 2 Scoops of House Made Sorbet GF / Vegan	\$6
SIMPLY RAWJUS Gluten Free Vegan Slices – please ask for today's selection	

DRINKS

WHITE WINES

(all wines are 150ml glass / 750ml bottle)

SPARKLING CHARDONNAY

apple, pear + lemon sherbet \$9 / \$34

SAUVIGNON BLANC SEMILLON \$7 / \$26

80/20 blend, fruit salad nose, crisp + juicy finish

"SYBIL" CHARDONNAY \$7 / \$26

light easy drinking wine with generous palate

2018 WOODED CHARDONNAY \$7.5 / \$33

floral citrus + cashew notes, delicate oak

2015 WOODED CHARDONNAY \$7.5 / \$33

Lime, honey, stone fruit & toasted almonds

RED WINES

"KAY" ROSE \$7.5 / \$31

delicate + aromatic, plenty of fruit + crisp finish

TEMPRANILLO \$8.5 / \$31

blend of berries with lingering spice notes

MERLOT \$8.5 / \$34

plum + raspberry with velvety soft tannin

CABERNET MERLOT \$8.5 / \$34

plum + pepper with a hint of tobacco + cocoa

2017 CABERNET SAUVIGNON \$10 / \$41

Best Cabernet Geographe 2019

full bodied, rich berry fruits + violet notes

SWEET WINES

"MYRA" MUSCAT BLEND \$7 / \$26

rich apricot & pineapple with a creamy fruit spice finish

"CASSIE" MOSCATO \$7 / \$27

sherbet, candied apple + delicate

floral with just enough acidity

"ZENA" LIQUEUR MUSCAT \$12 / \$46

(70ml / 375ml)

Liqueur made utilising ripe fruit character

+ careful oak maturation

SOFT DRINKS

JUICE BOXES Assorted Flavours \$2.50

CANS \$3.50

Coke, Diet Coke, Coke Zero, Lemonade,

Fanta + Solo

BOTTLES \$4.50

Lemon Lime Bitters, Bundaberg Ginger Beer,

Diet Ginger Beer & Diet Lemon Lime Bitters

Karma Organic Soft Drinks & Juices \$4.50

Lemmy Lemonade, Gingerella, Lime & Bitters, Juice

"THE CIDERLY" Apple Kiss or Soft Cider \$5.50

REMEDY KOMBUCHA Assorted Flavours \$6

600ML Still Water \$2.50

Sparkling Water 500ml \$4.50 / 1lt \$7

BEER

GREAT NORTHERN 3.5% \$6.50

CARLTON DRY 4.5% \$7

CORONA 4.5% \$7.50

JAMES SQUIRE 150 LASHES 4.2% \$7.50

APPLE CIDER 4.5% \$7

LOCAL BEER SELECTION \$8

Please ask for today's choice

COFFEE

Flat White / Latte / Cappuccino / Espresso \$4

Long Black / Macchiato / Chai Latte / Mocha

Hot Chocolate / Milo

POT OF TEA

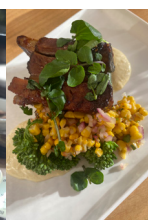
English Breakfast / Green Tea / Earl Grey / Pepper- \$4

mint / Chamomile / Rooibos

EXTRAS +

Extra Shot / Mug \$1

Almond Milk / Soy Milk / Lactose Free Milk



(PLEASE NOTE THERE IS A 10% SURCHARGE ADDED TO THE BILL ON PUBLIC HOLIDAYS)